900S Induction

User Guide

Installation & Service Instructions

U109999-04

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1. Before You Start...

Thank you for buying a Falcon cooker. It should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used an induction cooker before.

⚠ **This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims this wastes fuel and may overheat the control knobs.**

Installation and Maintenance

In the UK the electrical installation should be in accordance with BS 7671. Otherwise, all installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.

Make sure that the cooker is wired in and switched on.

The hob control display will flash for about 2 seconds during first power setting – this is normal.

The cooker should be serviced only by a qualified service engineer, and only approved spare parts should be used.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

Peculiar Smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200°C and run for an hour.

Make sure the room is well ventilated to the outside air (see *'Ventilation'* below). People with respiratory or allergy problems should vacate the area for this brief period.

Ventilation

The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several hotplates on, or use the cooker for a long time, open a window or turn on an extractor fan.

Personal Safety

Important information for pacemaker and implanted insulin pump users: The functions of this hob comply with the applicable European standards on electromagnetic interference. If you are fitted with a pacemaker or implanted insulin pump and are concerned please consult your doctor for medical advice.

⚠ **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

⚠ **Children should be supervised to ensure that they do not play with the appliance.**

⚠ **DO NOT use a steam cleaner to clean the cooker.**

⚠ **When the hob is in use keep magnetic items, such as credit and debit cards, floppy disk, calculators, etc. away.**

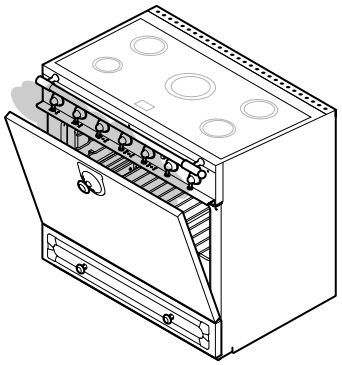
⚠ **Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes while the appliance is in use.**

⚠ **Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.**

⚠ **Take care when touching the marked cooking areas of the hob.**

⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.**

Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.



Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

⚠ **DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

⚠ **DO NOT spray aerosols in the vicinity of the cooker while it is on.**

⚠ **Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.**

⚠ **NEVER operate the cooker with wet hands.**

⚠ **DO NOT use aluminium foil to cover shelves, linings or the oven roof.**

⚠ **NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.**

⚠ **DO NOT use unstable saucepans. Always ensure that you position the handles away from the edge of the hotplate.**

⚠ **Make sure to use adequately sized pans with flat bottoms that are large enough to cover the surface of the hotplate heating area. Using undersized pans will expose a portion of the hotplate surface to direct contact and may result in the ignition of clothing.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

⚠ **NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

⚠ **DO NOT use water on grease fires and never pick up a flaming pan. Turn off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**

⚠ **This appliance is heavy so take care when moving it.**

Hob Care

⚠ **DO NOT use the hob surface as a cutting board.**

Do not leave utensils, foodstuffs or combustible items on the hob when it is not is use (e.g. tea towels, frying pans containing oil).

⚠ **DO NOT place plastic or aluminium foil, or plastic containers, on the hob.**

⚠ **DO NOT leave the hob zones switched on unless being used for cooking.**

⚠ **NEVER allow anyone to climb or stand on the hob.**

Do not stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break.

⚠ **Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.**

Always LIFT pans off the hob. Sliding pans may cause marks and scratches. Always turn the control to the OFF position before removing a pan.

DO NOT place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, Wok stand).

Care should be taken that no water seeps into the appliance.

Only certain types stainless steel, enamelled steel pans or cast iron pans with enamelled bases are suitable for induction hob cooking.

The ceramic surface should be washed after use to prevent it from becoming scratched or dirty. *However, you should clean the hob with caution as some cleaners can produce noxious fumes if applied to a hot surface.*

DO NOT use abrasive cleaners/pads, oven aerosols/pads or stain removers on the surface.

We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this (see *'Cleaning your Cooker'*). After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

Cleaning

In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

2. Overview

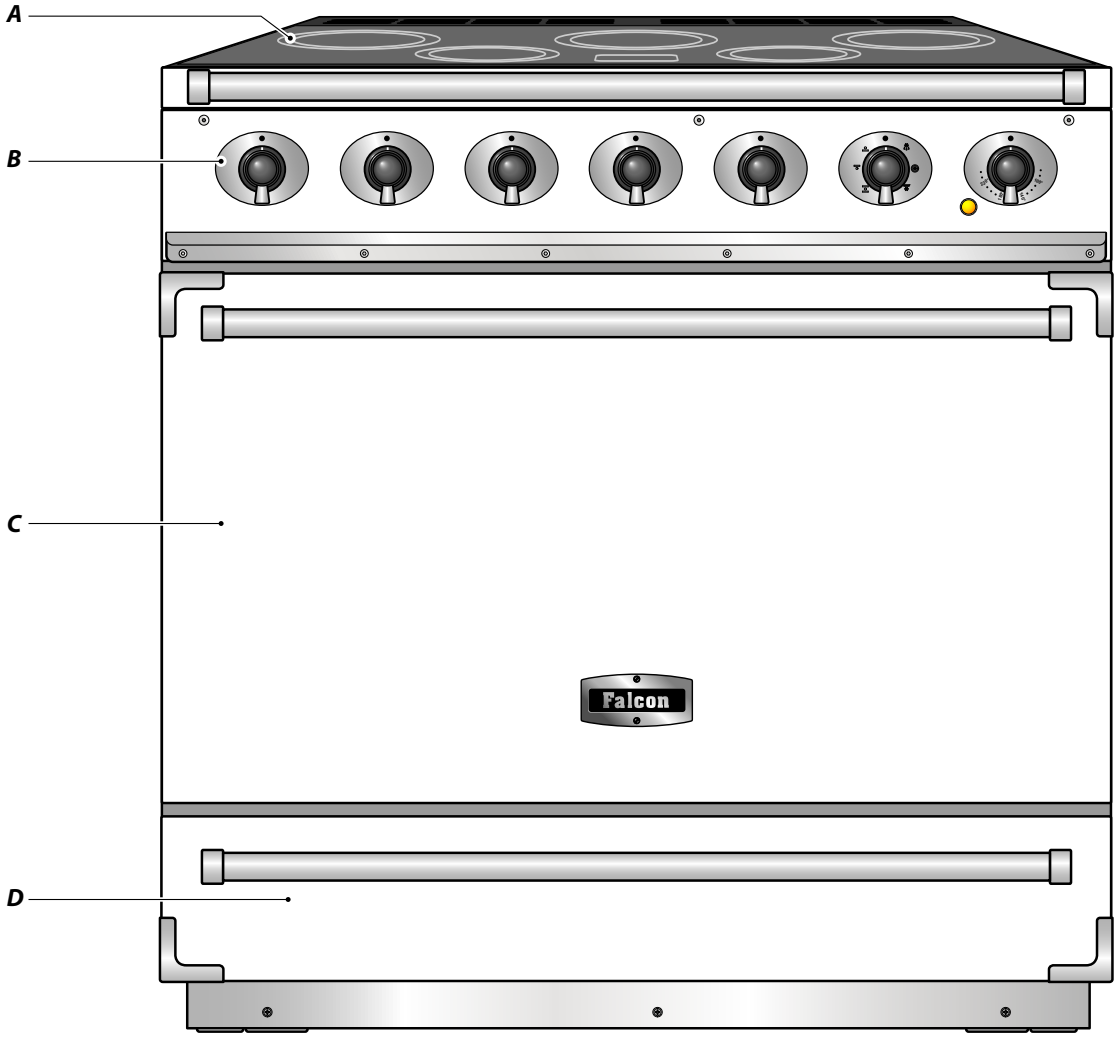


Fig.2-1

The Falcon induction cooker **(Fig.2-1)** has the following features:

A. 5 induction cooking zones

B. A control panel

C. A multi-function oven

D. A storage drawer

The Hob

Use only pans that are suitable for induction hobs. We recommend stainless steel, enamelled steel pans or cast iron pans with enamelled bases. Note that some stainless steel pans are not suitable for use with an induction hob so please check carefully before purchasing any cookware.

Pans made of copper, aluminium or ceramic are not suitable for use on an induction hob. *The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food*.

Pots and pans should have thick, smooth, flat bottoms **(Fig.2-2)**. This ensures the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

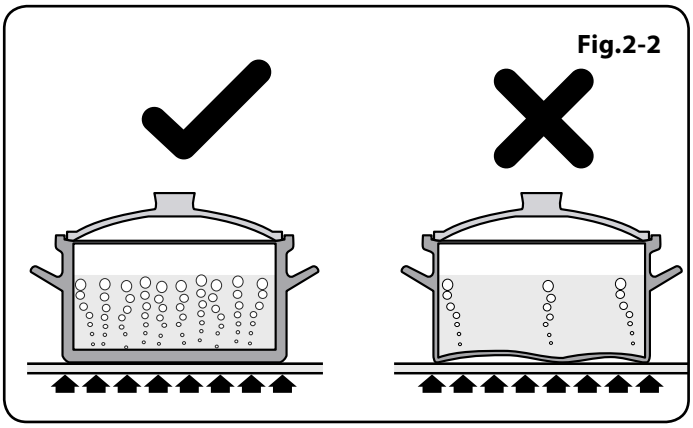


Fig.2-2

Fig.2-3

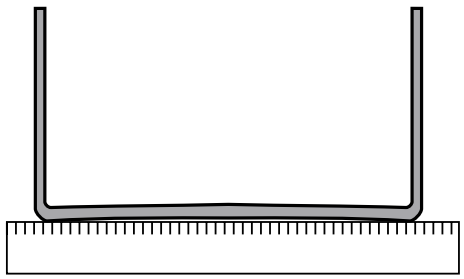
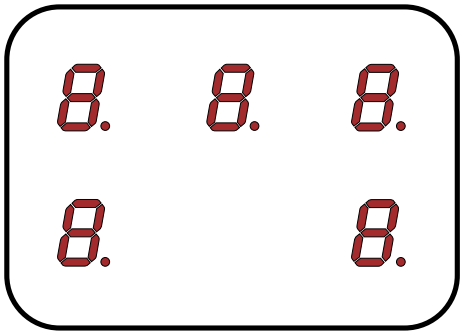


Fig.2-4



Cooking Zone	Minimum Pan Diameter (Pan base) mm
Front left	*140*
Rear left	*180*
Centre	*180*
Rear right	*180*
Front right	*140*

Table 2-1

The very best pans have bases that are very slightly curved up when cold **(Fig.2-3)**. If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob. Using a lid will help the contents boil more quickly.

⚠ **Always take care before touching the surface, even when the hob is turned off. It may be hotter than you think!**

The induction hob comprises of five cooking zones containing induction elements with different ratings and diameters each with a pan detector and residual heat indicator, and a hob control display.

The hob control display **(Fig.2-4)** informs you of the following induction hob functions:

- U Pan detector
- H Residual heat indicator
- A Automatic heat-up
- L Child lock
- U Low temperature setting
- P Power boost setting

Pan Detector, U

IMPORTANT: After use, switch off the hob element by its control and DO NOT RELY on the pan detector.

If a cooking area is switched on and there is no pan in place or if the pan is too small for the cooking area, then no heat will be generated. The symbol [U] will appear on the hob control display; this is the "pan-missing symbol". Place a pan of the correct size on the cooking area and the [U] symbol will disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

Table 2-1 shows the minimum pan sizes recommended for each cooking zone.

Note: Using pans with a base diameter smaller than those recommended will result in a power reduction.

Residual Heat Indicator, H

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol [H], will appear in the display. This shows that the cooking zone temperature is above 60°C and may still cause burns. Once the temperature has dropped to below 60°C the [H] will go out.

Automatic Heat-up, A

This function is available on all of the cooking areas. It allows rapid heating up of the element to bring the selected cooking zone up to temperature. Once the zone is at the required cooking temperature the power level will reduce automatically to the preset level.

The function is selected by turning the control knob to the 'A' position. This can be selected by either turning the control knob momentarily anti-clockwise from the zero position or clockwise past the '9' until the symbol [A] is shown on the hob control display. Once the [A] is displayed, turn the control knob to the level of your choice (1 to 9). The pan will heat up at 100% power for a specified time before the power is reduced to the level selected.

When the Automatic Heat-up function is activated, the hob control display will alternately flash between the [A] setting and the chosen power level.

Once the automatic heat-up time has ended the hob control display will stop flashing and will display the chosen power level.

The Automatic Heat-up function can be stopped by either turning the control knob back to the '0' power setting or turning the control knob to the '9' power setting.

For your guidance **Table 2-2** shows the time available at 100% power depending on the power level selected in the Automatic Heat-up mode.

Power Level	Automatic heat-up time at 100% (min:sec)
1	*0:48*
2	*2:24*
3	*3:48*
4	*5:12*
5	*6:48*
6	*2:00*
7	*2:48*
8	*3:36*
9	*0:10*

Table 2-2

Child Lock, L

To prevent the unwanted use of the hob, by children, it can be locked. This can only be activated when all the cooking zones are off.

To lock the hob, turn together induction controls 2 and 4 simultaneously anti-clockwise for approximately 3 seconds until [L] appears in the hob control display for all cooking areas.

This will NOT affect the oven; it can still be used.

To unlock the hob, turn controls 2 and 4 simultaneously anti-clockwise until the [L] symbol disappears.

Low Temperature Setting, U

Each cooking area is equipped with a Low Temperature Setting. Turn the control knob clockwise to between the 0 and the 1, until [U] is displayed. This will maintain a temperature of around 65°C, which will keep food warm or water very gently simmering ready to cook vegetables or is useful for melting butter without it burning.

The maximum time this setting can be used is 2 hours. To increase the heat, just turn the control knob to the required level.

Power Boost Setting, P

All of the induction cooking zones have Power Boost available, activated by turning the control knob clockwise until [P] is shown on the hob control display.

Power Boost allows additional power to be made available for each of the cooking areas. This is useful to bring a large pan of water to the boil quickly.

The Power Boost function operates for a maximum of 10 minutes on each zone, after which the power is automatically reduced to setting 9.

When using the Power Boost function, the cooking areas are paired.

Fig.2-5

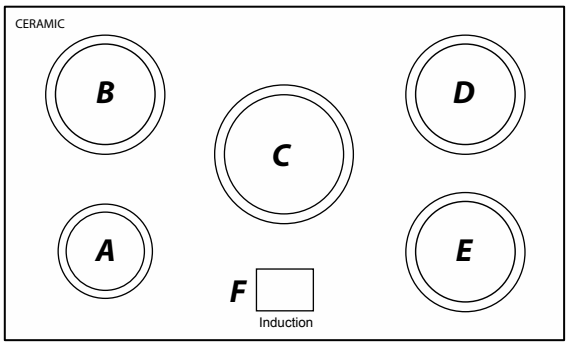
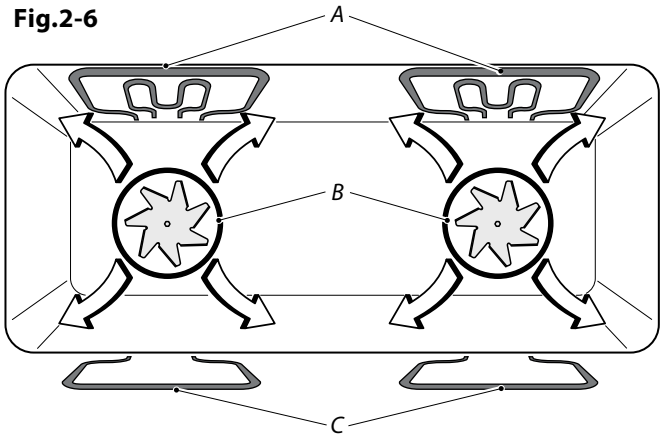


Fig.2-6



A - Grill Elements, B - Convection Elements, C - Base Heat Elements

Function	***Use***
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2-3

Fig.2-5 shows the hob layout. Areas A and B are paired together as are areas D and E. The centre area C runs independently, regardless of the use of other cooking areas.

This means when using area A on power boost and then switching area B to power boost as well, then area A will have its power slightly reduced. The last one of the pair switched to power boost takes priority. Areas D and E work in the same way.

⚠ **This is a built in safety device.**

Deactivate the Power Boost function by turning the control knob to a lower setting.

The Multi-function Oven

The oven is a multi-function oven **(Fig.2-6)**. As well as the oven fan and fan element, it is fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base.

Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

The multifunction oven has 3 main cooking functions, **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2-3 gives a summary of the multi-function modes.

Note: The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function **(Fig.2-7)**. Remember – not all functions will be suitable for all food types.

Multi-function oven modes

Defrost

This function operates the fan(s) to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from contamination. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed. Defrosting should not be carried out in a warm oven.

Large items, such as whole chickens and meat roasts should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Ensure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan oven

This function operates the fans and the heating element around them. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Convection oven cooking is particularly suitable for multi-rack cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

Fanned grilling

This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results place the food to be grilled on the pan provided. Thick pieces of meat or fish are ideal for cooking in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed while cooking is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

Fan assisted oven

This function operates the fans, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two racks at one time, although they will need to be changed over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

Note: This is a fast, intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Conventional oven (top and base heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

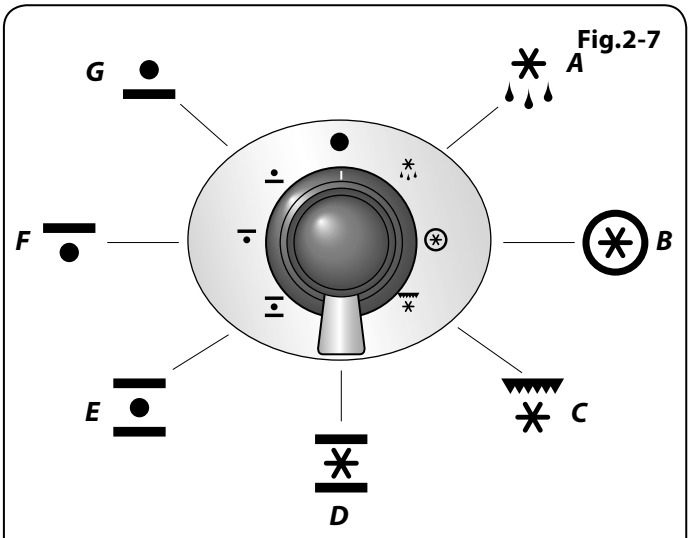
The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

Similar items being cooked will need to be swapped around for even cooking.

Browning element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.

Fig.2-7



A - Defrost, B - Fan Oven, C - Fanned Grilling, D - Fan Assisted Oven, E - Conventional Oven, F - Browning Element, G - Base Heat

⚠ WARNING! ⚠

Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

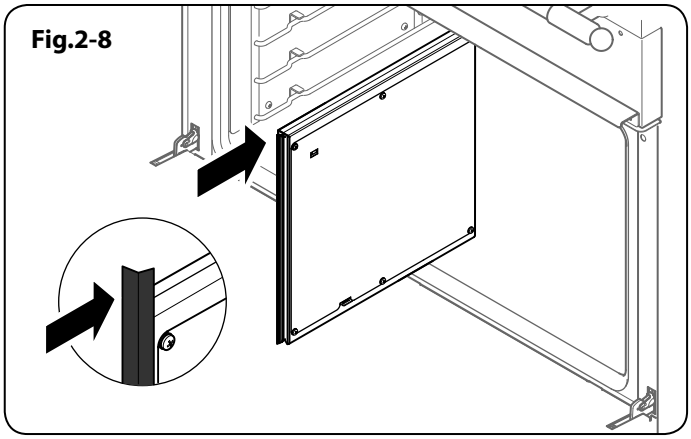


Fig.2-8

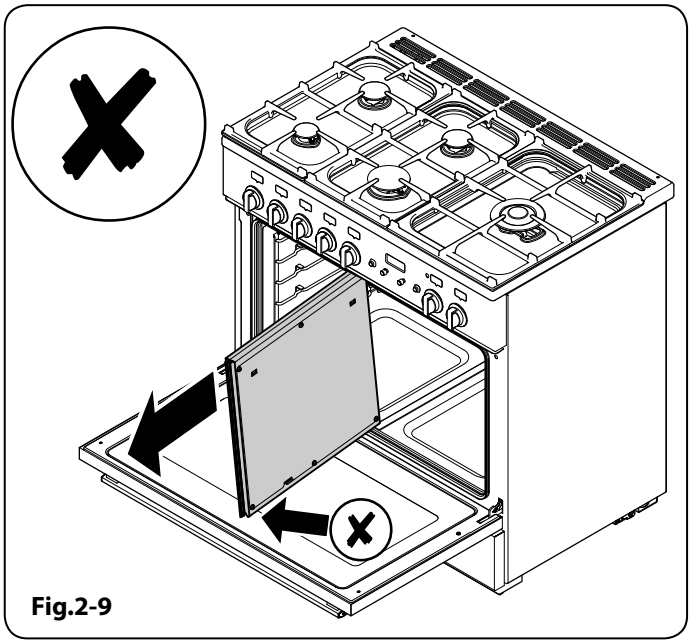


Fig.2-9

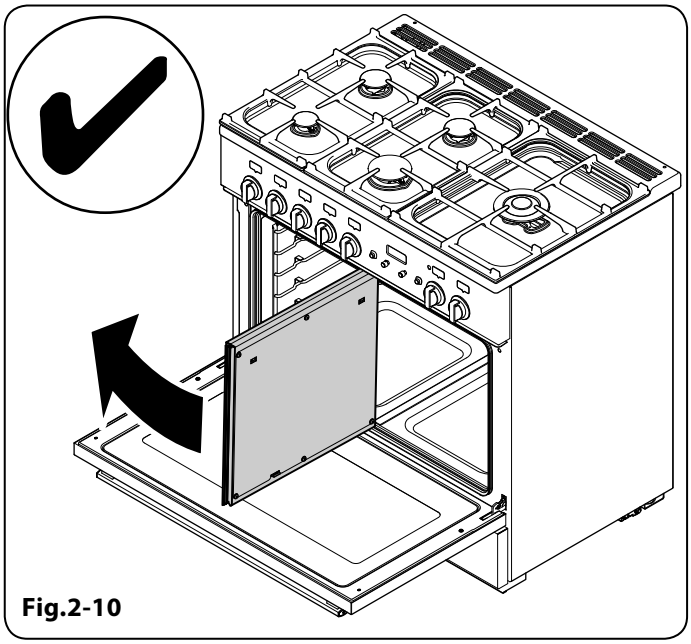


Fig.2-10

Base heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower rack. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.

Energy Saving Feature

The oven has a divider feature **(Fig.2-8)**. When this is in place only one half of the oven is heated and only the right-hand side elements are used. This saves energy and is ideal for cooking most foods. When using the divider, condensation may appear in the left-hand oven – this is normal.

For very large loads, or large dishes for special occasions then the divider can be removed. This brings into use the elements on the left-hand side as well as those on the right when a function is selected.

All oven functions are available in full and divided forms and shelves are provided for use in both forms.

⚠ WARNING!
Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

Removing the Divider

⚠ Make sure the cooker is cool before attempting to remove the divider.

Fully open the door and remove the oven shelves. When removing the divider, tilt it slightly upwards and grip the underside to prevent the metal base making contact with the door glass (**Fig.2-9** and **Fig.2-10**).

We recommend that you place a tea towel or similar on the door glass before removing the divider. This should prevent the door inner from scratching.

DO NOT place or slide metallic objects, including cookware, on the door glass as this may cause scratching and subsequent failure to occur.

Operating the Oven

The Multi-function oven has two controls, a function selector and a temperature setting knob **(Fig.2-11)**.

Turn the function selector control to a cooking function. This is the Convection oven setting **(Fig.2-12)**.

Turn the oven temperature knob to the temperature you need.

The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature **(Fig.2-13)**.

Your oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

Please remember that all ranges vary – temperatures in your new ovens may differ to those in your previous range.

Accessories

Oven racks

Each oven is supplied with:

- One full capacity shelf **(Fig.2-14)**
- Two energy saving shelves **(Fig.2-15)**
- One full capacity shelf with grill tray **(Fig.2-16)**
- One pastry tray **(Fig.2-17)**
- And one divider **(Fig.2-18)**

Any shelf can be fitted in any of the positions. The oven shelves are retained when pulled forward but can be easily removed and refitted.

To remove the shelf

The shelf has a small recess on either side. To remove the shelf these must be in line with the shelf brackets **(Fig.2-19)**. Lift and pull the shelf forward **(Fig.2-20)**.

Refitting the shelf

Place the shelf in between two side shelf runners at the position you require **(Fig.2-21)**. Slide back until it reaches the rear of the oven cavity.

The shelves should not be fitted directly one above the other. When cooking on more than one shelf always leave at least one runner space between them.

Fig.2-11

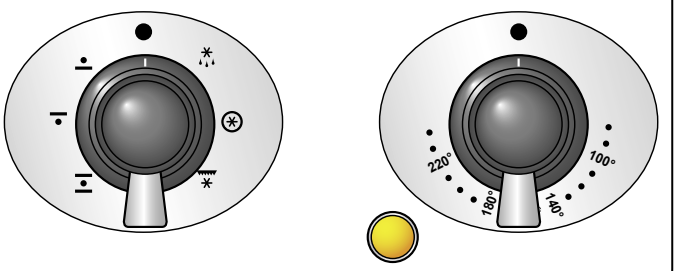


Fig.2-12

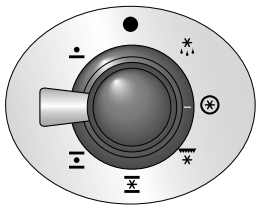


Fig.2-13

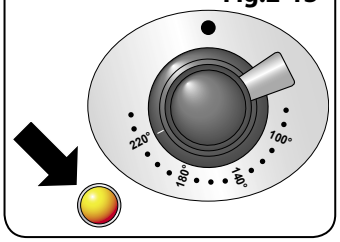
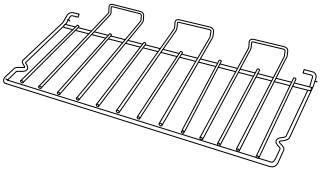


Fig.2-14



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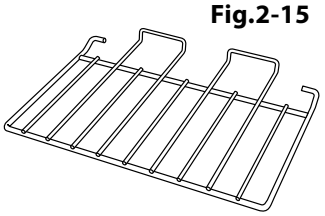


Fig.2-16

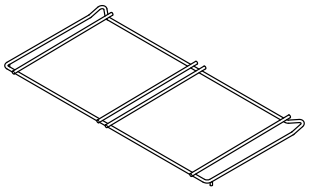
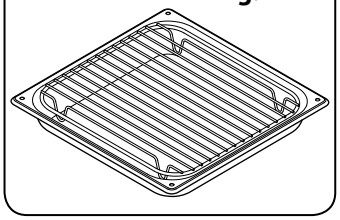


Fig.2-17



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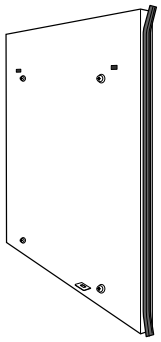

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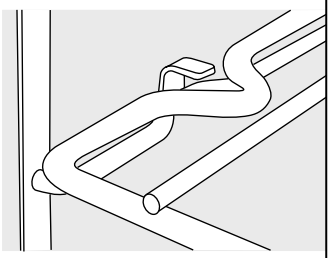

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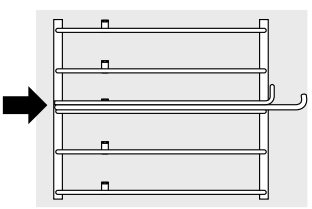

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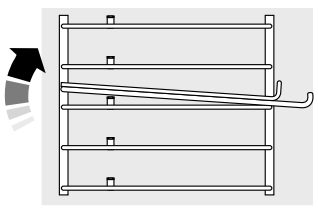


Fig.2-22

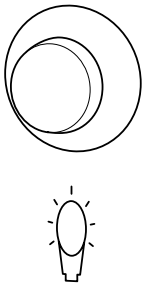


Fig.2-23

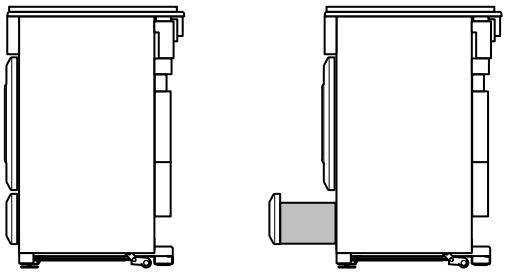


Fig.2-24

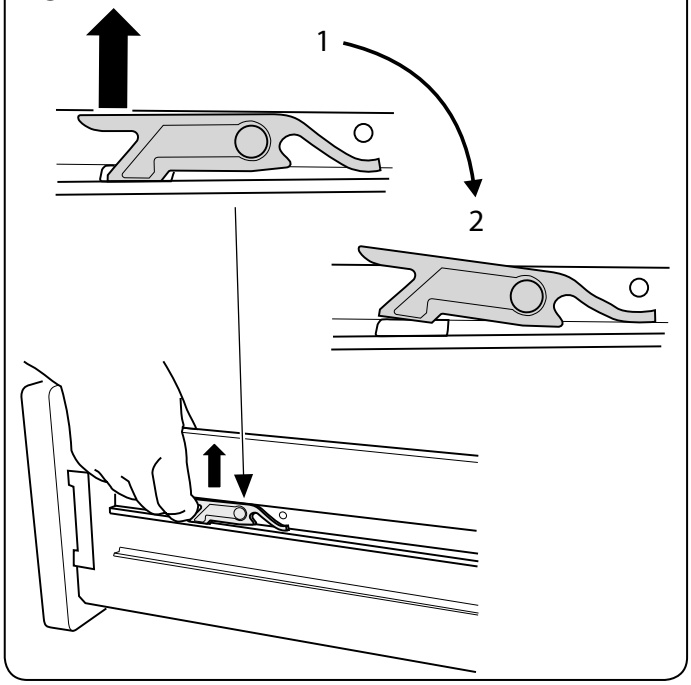
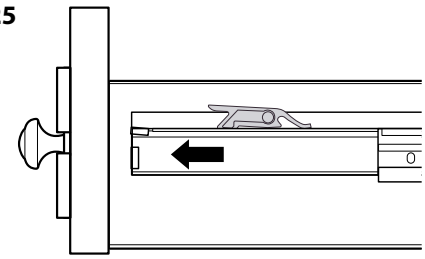


Fig.2-25



Oven Light

Press the button to turn the oven light on.

If one of the oven lights fail, turn off the range circuit breaker before you change the bulb. See the *'Troubleshooting'* section for details on how to change an oven light bulb **(Fig.2-22)**.

Storage

The bottom drawer is for storing oven trays and other cooking utensils.

It can get very warm, so do not store anything in it that may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

Flammable materials may explode and result in fire or property damage.

To remove the drawer, pull it fully forward **(Fig.2-23)**. Lift up the ends of the plastic clips (one each side) to release the catches holding the drawer to the side runners and at the same time pull the drawer forward and away from the side runners **(Fig.2-24)**.

For safety's sake push the drawer runners back out of the way.

To refit the drawer, pull the side rails fully out. Carefully move the drawer back between the rails and rest it on the side rails.

At each side, hold the front of the drawer and pull the side rail forward so that the clips click into position, holding the drawer to the side rails **(Fig.2-25)**.

3. Cooking Tips

Cooking with a Multi-function Oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

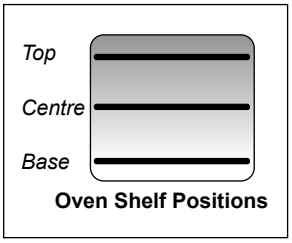
- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

To help keep your oven clean, cover meat when roasting with foil or use a roasting bag. Brush vegetables with fat before placing around the meat.

4. Cooking Table

*The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.*

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven so you can use any shelf.



Oven Shelf Positions

Food	Conventional Oven Temperature °C	Shelf position	Fan Oven Temperature °C	Approximate cooking time
Meat				
Beef (no bone)	160	C	150	30-35 minutes per 500g +30-35 minutes.
	200	C	190	20-25 minutes per 500g +20-25 minutes.
Lamb	160	C	150	30-35 minutes per 500g +30-35 minutes.
	200	C	190	25-30 minutes per 500g +25-30 minutes.
Pork	160	C	150	35-40 minutes per 500g +35-40 minutes.
	200	C	190	25-30 minutes per 500g +25-30 minutes.
Poultry				
Chicken	160	C	150	20-25 minutes per 500g +20-25 minutes.
	200	C	190	15-20 minutes per 500g +15-20 minutes.
Turkey	160	C	150	20 minutes per 500g +20 minutes.
	200	C	190	15 minutes per 500g +15 minutes.
Duck	160	C	150	25-30 minutes per 500g.
	200	C	190	20 minutes per 500g.
Casserole	140-150	C	130-140	2-4 hours according to recipe.
Yorkshire pudding	220	C	210	Large tins 30-35 minutes; individual 10-20 minutes.
Fish				
Fillet	190	C/B	180	15-20 minutes.
Whole	190	C/B	180	15-20 minutes per 500g.
Steak	190	C/B	180	Steaks according to thickness.
Cake				
Very rich fruit - Christmas, wedding, etc.	140	C/B	130	45-50 minutes per 500g of mixture.
Fruit 180 mm tin	150	C/B	140	2-2½ hours.
Fruit 230 mm tin	150	C/B	140	Up to 3½ hours.
Madeira 180 mm	160	C/B	150	80-90 minutes.
Queen cakes	190	C/B	180	15-25 minutes.
Scones	220	C/B	210	10-15 minutes.
Victoria sandwich				
180 mm tin	180	C/B	170	20-30 minutes.
210 mm tin	180	C/B	170	30-40 minutes.
Desserts				
Shortcrust tarts	200	C/B	190	20-30 minutes on a preheated tray.
Fruit pies	200	C/B	190	35-45 minutes.
Tartlets	200	C/B	190	10-20 minutes according to size.
Puff pastry	230	C/B	220	20-40 minutes according to size.
Meringues	100	C/B	90	2-3 hours.
Baked egg custard	160	C/B	150	45-60 minutes.
Baked sponge pudding	190	C/B	180	40-45 minutes.
Milk pudding	140-150	C/B	130-140	2 to 3 hours.
Bread	220	C	210	20-30 minutes.

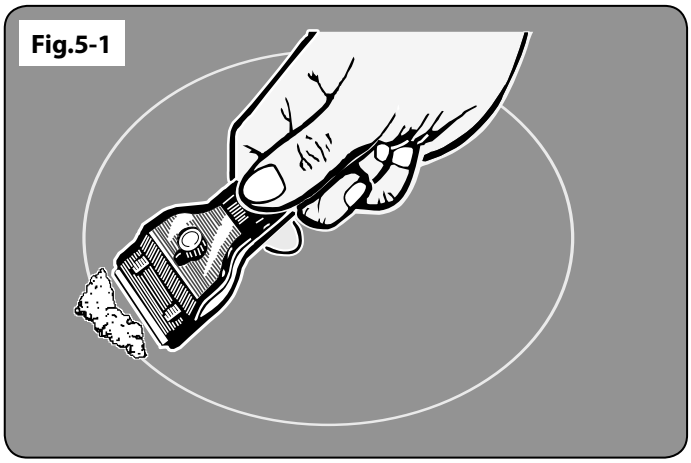
Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.

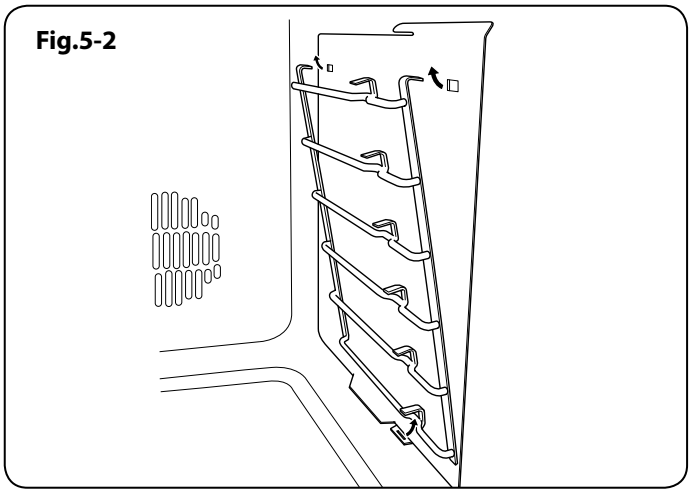
For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.
For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.

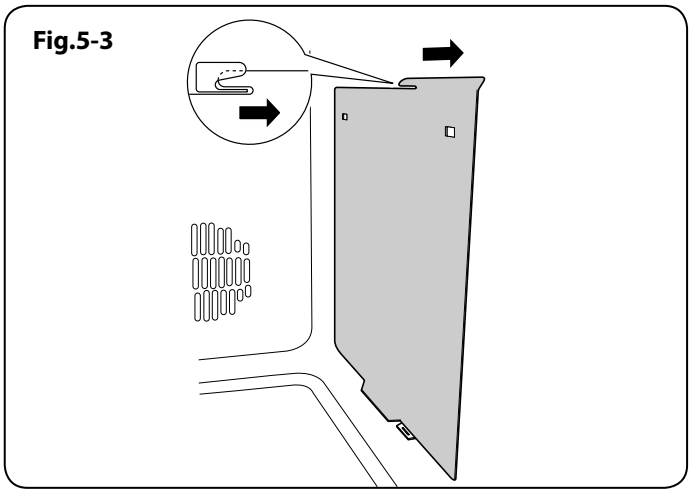
Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.
If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.

Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.

5. Cleaning Your Cooker







Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Do not mix different cleaning products – they may react together with hazardous results.

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

We have developed a range of cleaning products that give maximum performance without damaging the enamel and painted surfaces, in particular a Ceramic Hob Cleaner set with scraper. More information is available through either the Cookware Collection brochure supplied with your cooker or our website www.rangemastercookshop.co.uk.

Remember to switch the electricity supply back on and reset the clock before reusing the cooker.

Hob

Daily Care

First of all make sure that all heat indicator lights are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

Cleaning Spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down, and then follow the instructions below (*'Cleaning burned-on spills'*).

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill IMMEDIATELY with a razor scraper, while the unit is still hot.

IMPORTANT: Use an oven glove to protect your hand from potential burns.

Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, follow the *'Daily Care'* procedure outlined above.

Cleaning Burned-on Spills

Make sure that the heat indicator lights are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter **(Fig.5-1)**.

Control Panel and Oven Doors

Avoid using any abrasive cleaners including cream cleaners, on brushed stainless steel surfaces. For best results use liquid detergents.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Removing the Oven Linings

Remove the shelves first. To remove the oven shelf supports lift until clear of the two supporting holes and pull outwards **(Fig.5-2)**.

Note: There are specific liners for the left and right hand sides.

To remove the side panels, simply lift the panel and slide forwards.

Replacing the Oven Linings

To replace the liner the cut-out section must be at the top of the liner. Slide the liner towards the back of the oven cavity. When this is in place the shelf supports can be replaced. To do this, first insert the bottom of the support in the cut-out followed by the two hooks at the top **(Fig.5-3)**.

Cleaning Table

Cleaners listed are available from supermarkets or electrical retailers as stated. Cleaner manufacturer in Italics. For enamelled surfaces use a cleaner that is approved for use on vitreous enamel. The vitreous enamel association has a list of approved cleaners. Contact them via their website http://www.ive.org.uk/ or telephone: 01543 450596.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag. Brush vegetables with fat before placing around the meat.

Hotplate		
Part	***Finish***	***Recommended Cleaning Method***
Hob Top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Electric Sealed Hob Plate	Cast iron	Remove rust and food debris with a well soaped steel wool pad along the grain. Rinse and allow to dry. Apply a proprietary sealed hotplate restorer (Electrical Retailers) to restore colour and protect the plates.
Ceramic/Induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle Plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming Zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of cooker		
Part	***Finish***	***Recommended Cleaning Method***
Door, Door surround and Storage Drawer exterior.	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E cloth or microfibre all-purpose cloth (supermarket)
Sides and plinth	Painted surface	Hot soapy water, soft cloth
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome or copper	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven Door Glass/Glass Lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	***Finish***	***Recommended Cleaning Method***
Sides, floor & roof of oven **NOT** COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURERS INSTRUCTIONS. Do not allow contact with the oven elements.
Cook & Clean Oven Panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush (see 'The Ovens' in 'Cleaning your cooker').
Oven Shelves, Handyrack, Grill Trivet, Handygrill rack	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill Pan/Meat Tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

6. Troubleshooting

⚠ **Interference with and repairs to the hob by unqualified persons are not allowed. Do not try and repair the hob as this may result in injury and damage the hob. Please arrange for repair by a competent person.**

Note: The induction hob is also able to self diagnose a number of problems and can display information to the user via the hob control display. Error codes may be displayed if your hob has developed a fault.

If your appliance reports an error or is not working, you may be able to rectify the fault by consulting these instructions for use.

Error code E2 is displayed

The electronic unit is too hot. Please check the installation of the range, make sure that there is sufficient ventilation. In extreme cases if you have allowed a cooking utensil to boil dry, this error code may also be displayed.

If in doubt please consult your installer or a qualified repair engineer.

Error code U400 is displayed

The hob/range has been incorrectly connected. The control will switch off after approximately 1 second and the error code will be permanently displayed.

Consult your installer or a qualified repair engineer.

Error code Erxx or Ex is displayed

The appliance has developed an internal technical fault that cannot be rectified by the user.

Please consult your installer or a qualified repair engineer

The fuse blows or the RCD trips regularly

Please consult your installer or a qualified repair engineer.

You cannot switch your induction hob on

Has the wiring system in the house blown a fuse or tripped an RCD?

Has the hob been correctly connected to the mains supply?

Has the child lock function been activated? Please refer to the instructions for use section about this function.

Are you using suitable cookware, please refer to the instructions for use about selection of the correct cookware.

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven fries) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

What cleaning materials are recommended for the range?

See the *'Cleaning'* section for a full list of recommended cleaning materials.

⚠ **We do not recommend corrosive or caustic cleaners as these may damage your range.**

The knobs get hot when I use the oven, can I avoid this?

Yes, this is caused by heat rising from the oven, and heating them up. Do not leave the oven door open.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

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Current Operated Ground Fault Circuit Breaker

Where the range installation is protected by a 30mA sensitivity residual current device (RCD), the combined use of your range and other domestic appliances may occasionally cause nuisance tripping.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and rack positions. See the oven cooking guide section of the instructions. The oven control settings and cooking times are intended to be used only as a guide. Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher temperature setting.

Fig.6-1

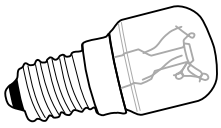
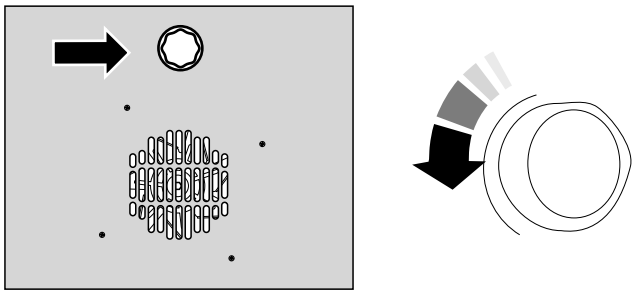


Fig.6-2



The oven is not cooking evenly

If you are cooking a large item, be prepared to turn it round during cooking.

If two racks are used, check that space has been left for the heat to circulate. When a baking sheet is put into the oven, make sure it is placed centrally on the rack.

Check that the door seal is not damaged.

A dish of water when placed on the rack should be the same depth all over. (For example, if it is deeper at the back, then the back of the range should be raised up or the front lowered.)

If the range is not level arrange for your supplier to level it for you.

Oven not coming on

Is the power on?

If not there may be something wrong with the power supply. Is the range supply on at the circuit breaker?

Have you set a cooking function?

Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be fitted by a service person.

An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W 240V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C **(Fig.6-1)**.

Turn off the power at the circuit breaker.

Make sure the oven is cool. Open the oven door and remove the oven racks.

Unscrew the bulb cover by turning anti-clockwise. It may be very stiff **(Fig.6-2)**.

Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb; screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

7. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone number
Appliance Serial Number

Safety Requirements

The cooker must be installed in a well-ventilated space, in accordance with the section entitled *'Electrical Connection'*.

Read these instructions before installing or using the appliance.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

You will need the following equipment to complete the cooker installation satisfactorily:

- Multimeter (for electrical checks)
- Cooker levelling tool with Allen keys (provided in pack)
- Stability bracket

You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross-head screwdriver
6. Flat-bladed screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner

Checking the parts:

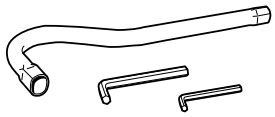
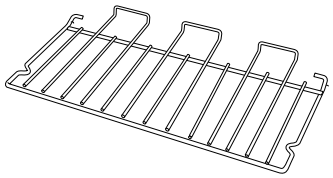
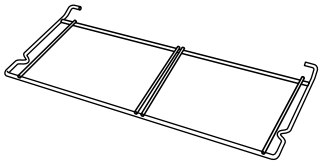
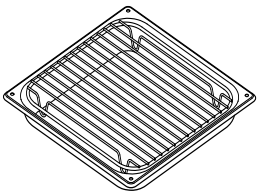
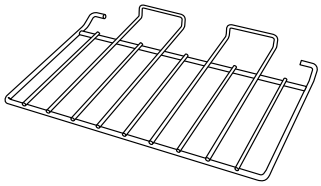
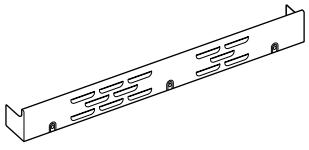
Levelling tool and Allen keys	*Full capacity shelf*
	
Grill pan tray support	*2 grill pans and trivets*
	
2 Energy saving shelves	*Divider*
	
Plinth	
	

Fig.7-1

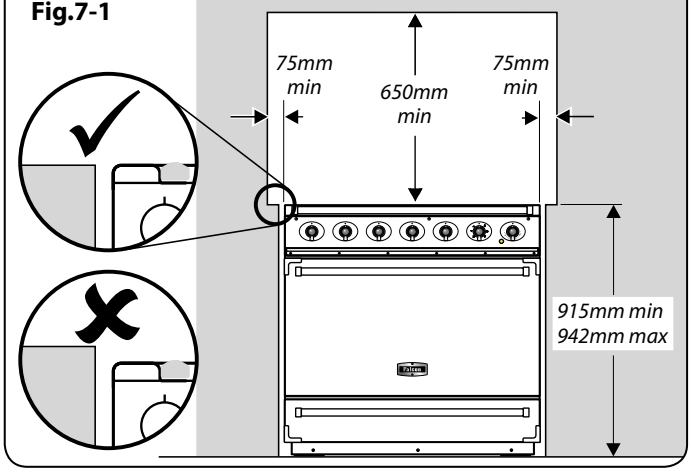


Fig.7-2

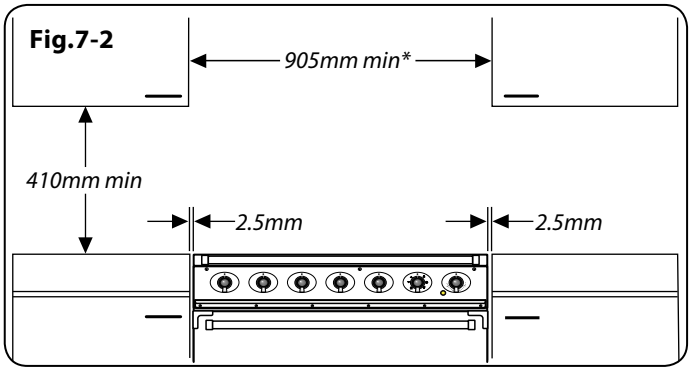


Fig.7-3

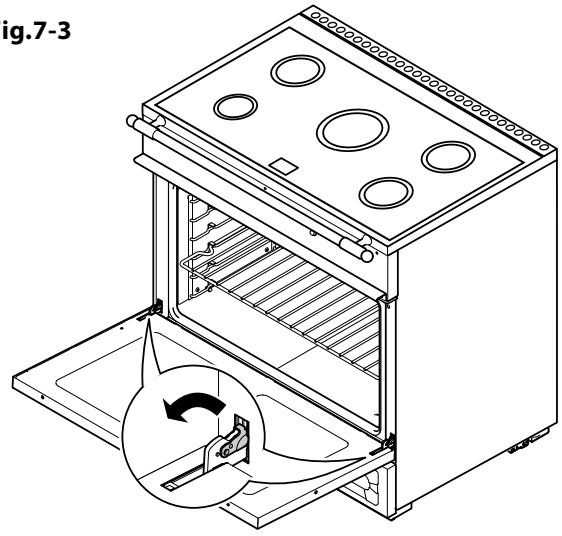
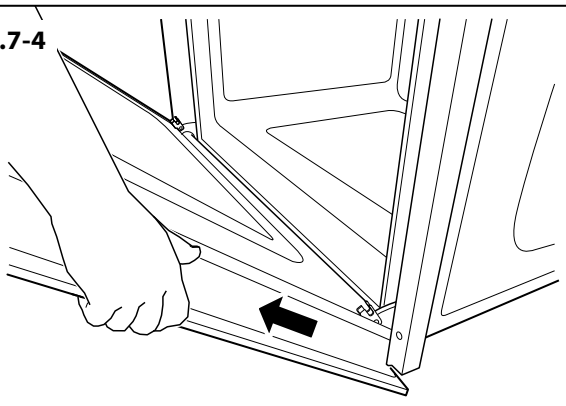


Fig.7-4



Positioning the Cooker

The diagrams show the minimum recommended distance from the cooker to nearby surfaces **(Fig.7-1)**.

The cooker should not be placed on a base.

The hotplate surround should be level with, or above, any adjacent work surface. A gap of 75mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 25mm.

A minimum space of 650mm is required between the top of the hotplate and a horizontal combustible surface. **Fig.7-2** shows the suggested clearances above the cooker.

**Any cooker hood should be installed in accordance with the hood manufacturer's instructions.*

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

We recommend a gap of 905mm between units to allow for moving the cooker. If a flush fit is required, fit the cooker up to the unit at one side then fit the unit the other side. Do not box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

If the cooker is not installed between units, a side panel extension that closes the gap to the wall at the rear is available as an optional extra kit.

Unpacking the Cooker

Do not take any packaging off the cooker until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging).

Cut the banding straps and lift the cardboard box off the cooker, leaving the cooker standing on the base packaging. See the loose unpacking sheet.

Moving the Cooker

⚠ **On no account try and move the cooker while it is plugged into the electricity supply.**

⚠ **The cooker is very heavy, so take great care.**

We recommend two people manoeuvre the cooker. Ensure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. To help you, there are two levelling rollers at the back and two screw-down levelling feet at the front. You will need the levelling tool.

Removing the Oven Door

To remove the door, open the door fully. Swivel the locking 'U' clips forward to the locking position **(Fig.7-3)**. Grip the sides of the door, lift upwards and then slide the door forwards **(Fig.7-4)** and remove.

Removing the Storage Drawer

Pull the drawer out to its furthest point **(Fig.7-5)**.

Lift up the ends of the plastic clips (one each side) to release the catches holding the drawer to the side runners and at the same time pull the drawer forward and away from the side runners **(Fig.7-6)**.

For safety's sake push the drawer runners back out of the way and put the drawer somewhere safe until the installation is complete.

When you have removed the oven door and removed the storage drawer continue as follows:

First fit the levelling tool on the hexagonal adjusting nut **(Fig.7-7)**.

Make 10 complete (360°) turns clockwise **(Fig.7-7)**. (This means turning and removing the levelling tool 20 times.)

Make sure you lower BOTH REAR ROLLERS. There are two adjusting nuts, one for each roller, at both the front bottom corners of the cooker.

Completing the Move

Unfold the rear edge of the pack base tray.

Grip under the fascia panel and lift the front of the cooker slightly **(Fig.7-8)**.

Carefully push the cooker backwards off the pack base. Remove the pack base tray. Position the cooker close to its final position, leaving just enough space to get behind it.

⚠ DO NOT use the door handles or control knobs to manoeuvre the cooker.

Push the range close to its final position, leaving just enough space to get behind it **(Fig.7-9)**.

Fitting the Flue Grille

The flue grille is packed separately **(Fig.7-10)**.

The larger of the holes along the sides are for screwdriver access and should face to the rear. Use the screws and nuts supplied to fix the grill in place **(Fig.7-11)**.

Clip the flexible extensions of the oven flues to the flue grille using the clips provided inside the flue grille.

Levelling

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position, taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker, use the levelling tool supplied to turn the adjusting nuts at the front bottom corners of the cooker.

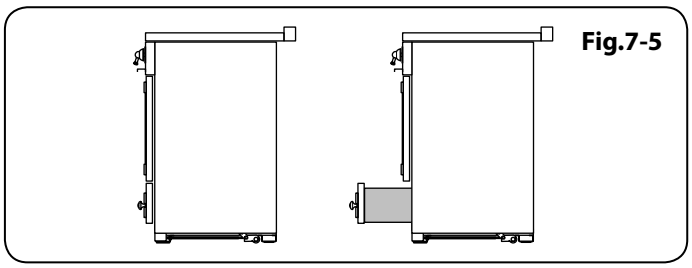


Fig.7-5

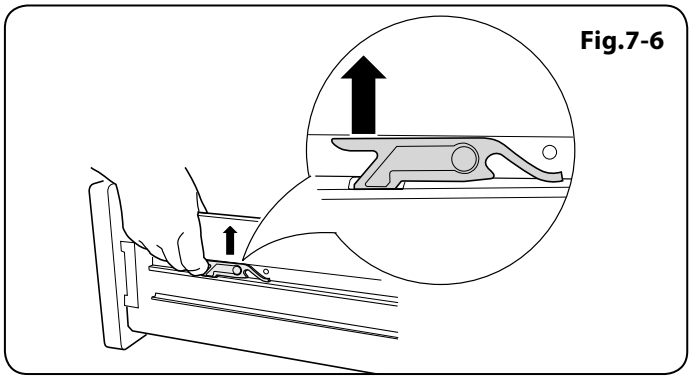


Fig.7-6

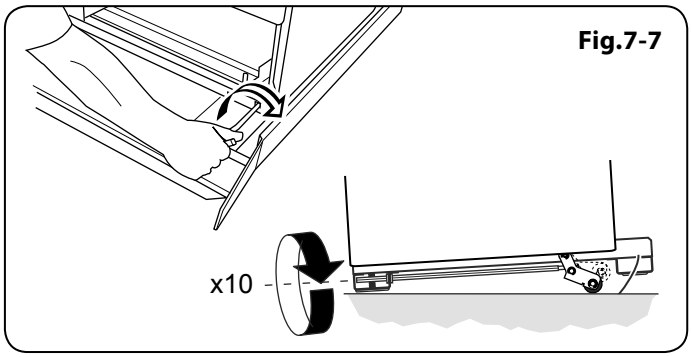


Fig.7-7

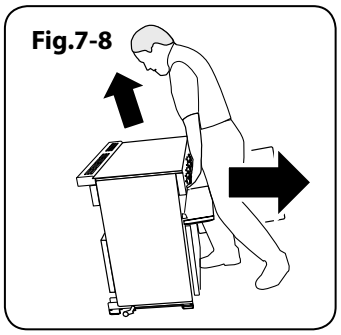


Fig.7-8

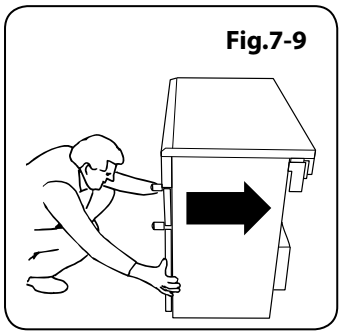


Fig.7-9

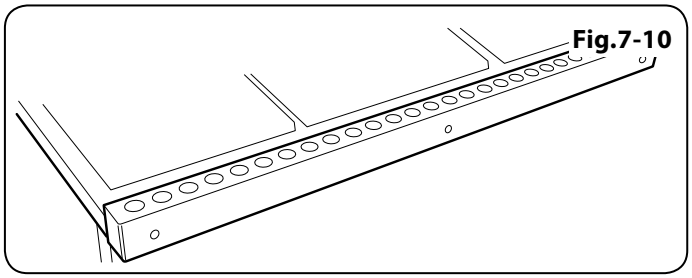


Fig.7-10

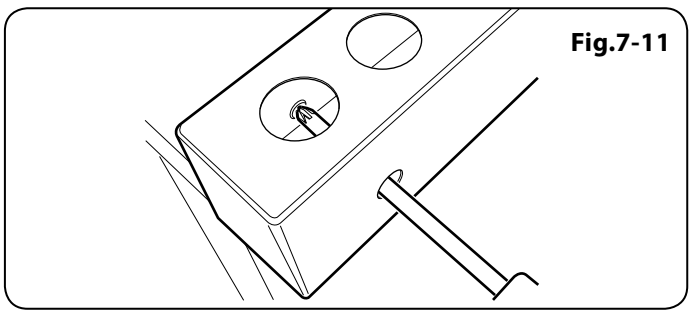
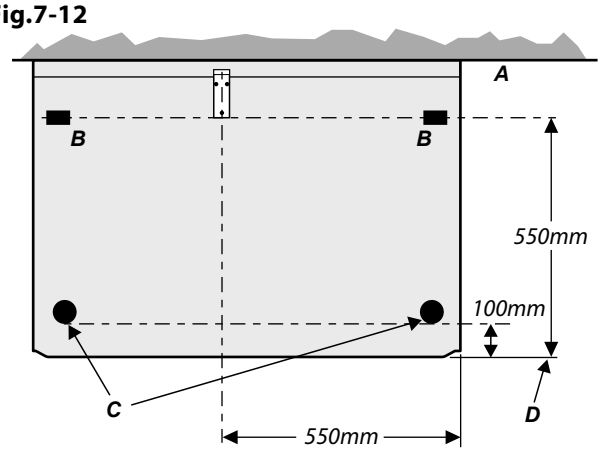


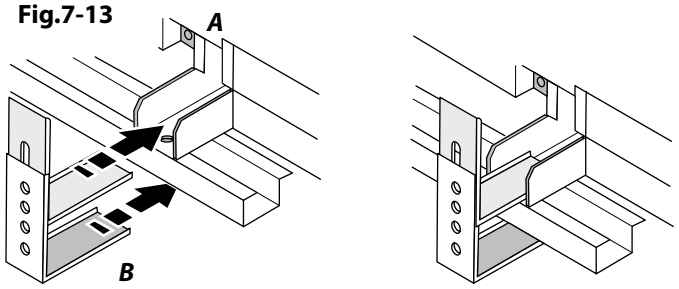
Fig.7-11

Fig.7-12



A - Wall B - Levelling rollers, C - Levelling feet D - Pencil line

Fig.7-13



A - Rear of cooker, B - Stability bracket

Fig.7-14

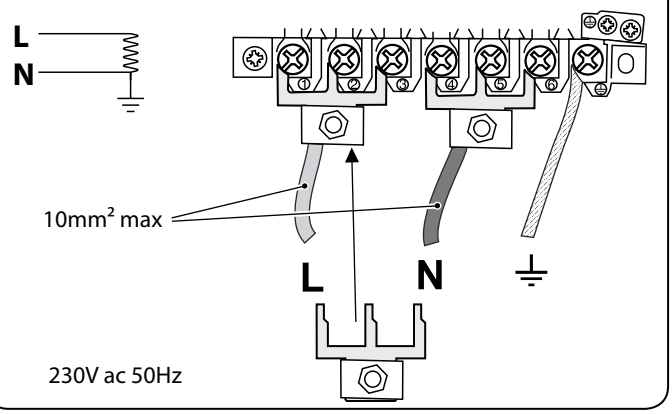
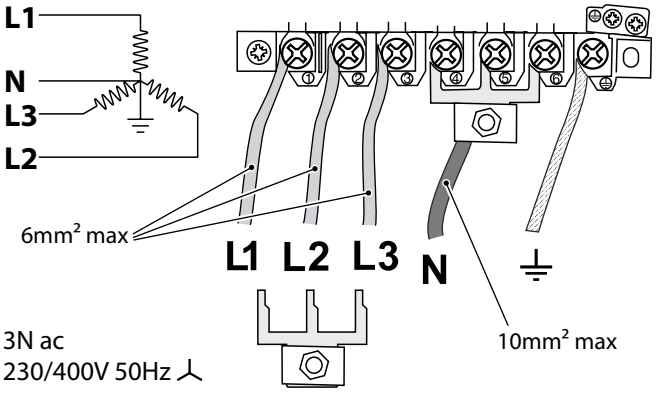


Fig.7-15



The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker use the levelling tool supplied to turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet turn the bases to raise or lower.

Leave the levelling tool in the storage drawer, so that the customer can use it if they wish to move the cooker.

Fitting a Stability Bracket

A stability bracket or chain (not supplied by with the cooker) should be fitted when the cooker is connected to a flexible gas supply.

When fitting a stability bracket read these instructions together with the leaflet supplied with the bracket.

1. Place the cooker in its intended position and level the cooker.
2. Draw a pencil line 100mm from the front edge of the levelling feet **(Fig.7-12)**.
3. Mark the centreline for the bracket by measuring 550mm from the left-hand side of the cooker.
4. Lower the front roller and move the cooker forward.
5. Measure back from the pencil line 550mm to locate the front edge of the bracket. Fix the bracket to the floor.
6. Measure the height from floor level to engagement edge in back of cooker. Add 3mm to this dimension and assemble the stability bracket to this height (i.e. from floor level to underside of the top member) and ensure the bracket does not foul on the cooker **(Fig.7-13)**.

Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

⚠ **WARNING: THE APPLIANCE MUST BE EARTHED.**

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double pole switch, having a contact separation of at least 3mm in all poles.

⚠ **The cooker must not be connected to an ordinary domestic power point.**

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-14** and **Fig.7-15**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Repositioning the Cooker following Connection

If you need to move the cooker once it has been connected, make sure it is isolated at the electrical supply before gripping under the fascia panel and lifting the front of the cooker slightly **(Fig.7-16)**. Check behind the cooker to ensure that the electricity cable is not caught. As you progress, always ensure that the cable has sufficient slack to allow the cooker to move.

If a stability chain is fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.

When you replace the cooker, check behind it again once more to ensure that the electricity cable is not caught or trapped.

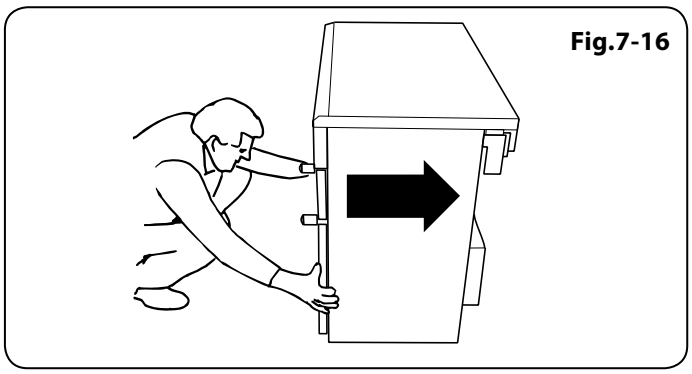


Fig.7-16

Hob Check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

Oven Check

Turn on the ovens. Check the oven fans start to turn and that the ovens heat up.

Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the range **(Fig.7-17)**. Fasten the plinth using these screws (alternative colour screws can be found in the loose parts pack).

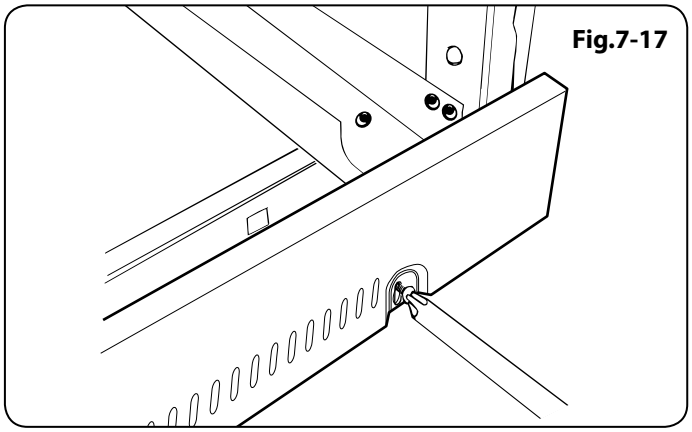


Fig.7-17

Refitting the Drawer

Replace the drawer by locating it on the side runners and pushing in.

To refit the drawer, pull the side rails fully out. Carefully move the drawer back between the rails and rest it on the side rails.

At each side, hold the front of the drawer and pull the side rail forward so that the clips click into position, holding the drawer to the side rails **(Fig.7-18)**.

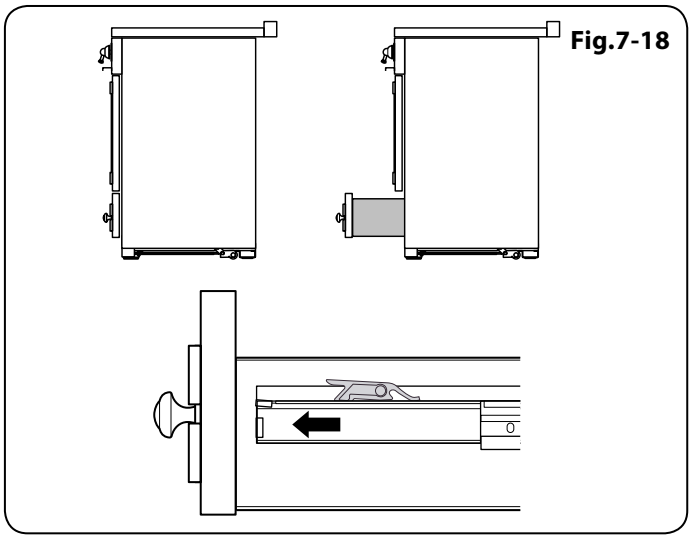


Fig.7-18

Refitting the Oven Door

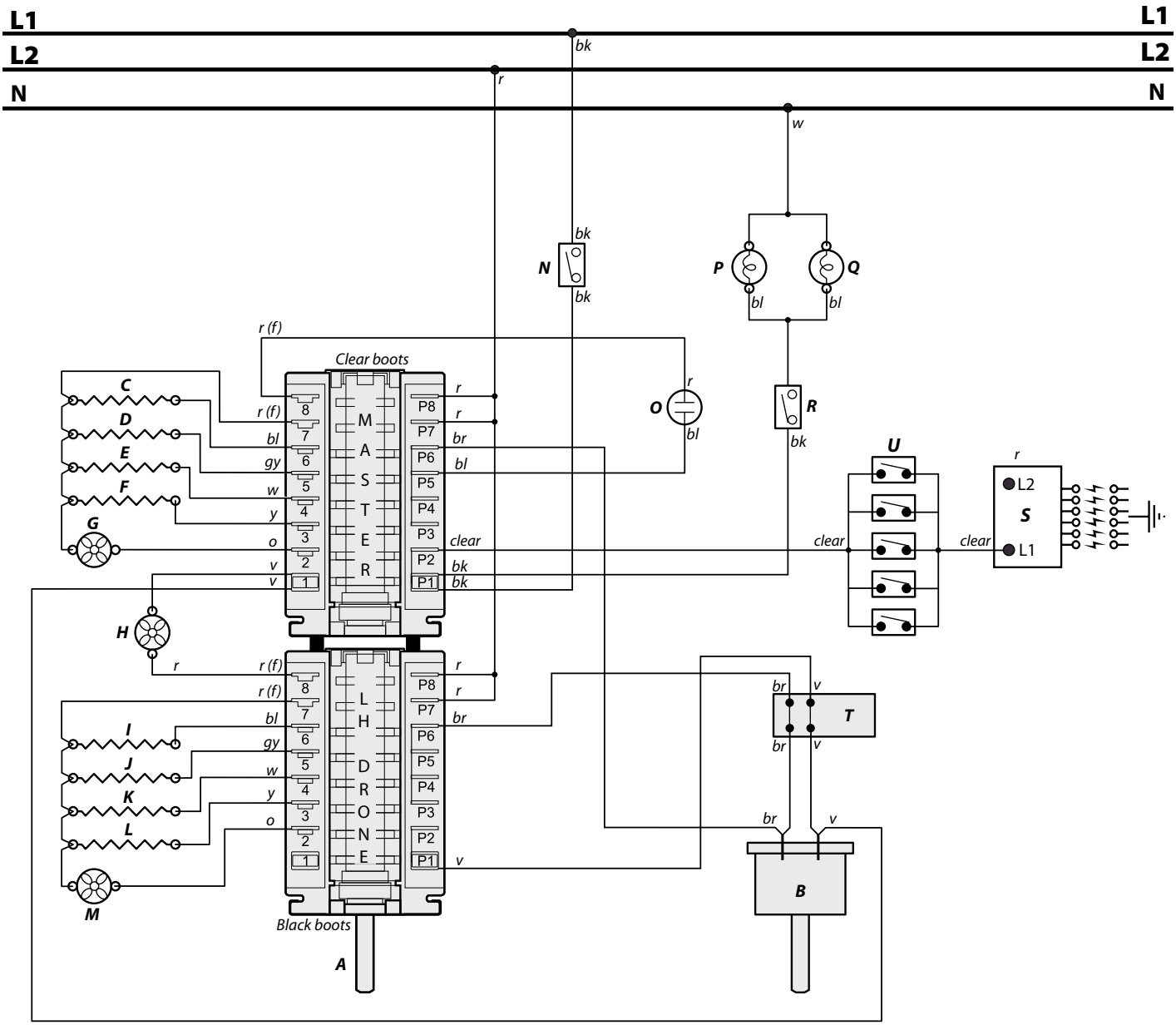
To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

Customer Care

Please complete your details in this Guide, inform the user how to operate the cooker and hand over the Instructions.

Thank you

8. Circuit Diagram

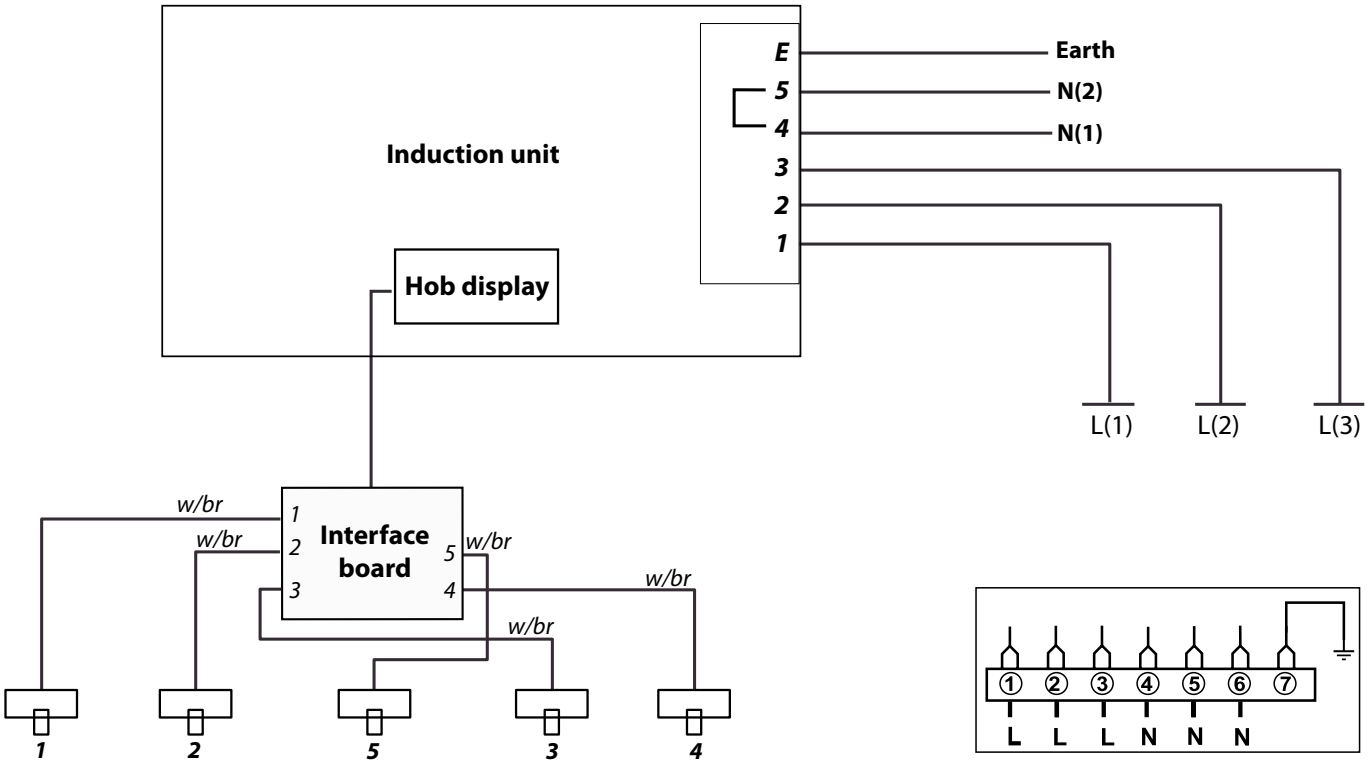


Code	Description
A	Function controller
B	Temperature controller
C	Right-hand bottom element
D	Right-hand top element (outer)
E	Right-hand top element (inner)
F	Right-hand fan element
G	Right-hand fan
H	Cooling fan
I	Left-hand bottom element
J	Left-hand top element (outer)
K	Left-hand top element (inner)

Code	Description
L	Left-hand fan element
M	Left-hand fan
N	Thermostat protection
O	Oven neon
P	Oven light
Q	Oven light
R	Oven light switch
S	Spark generator
T	Divider switch
U	Tap switches

Colour Code	
bl	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey
r(f)	Red (flag)

Circuit Diagram: Hob



Code	Description
1	Left-hand front element
2	Left-hand back element
3	Right-hand back element
4	Right-hand front element
5	Centre element

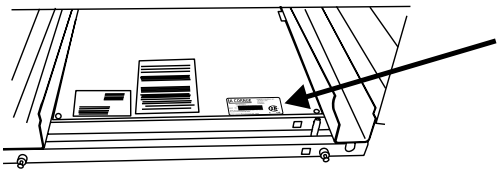
Colour Code	
w/br	White/brown

9. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Inside base drawer of cavity. Remove the drawer *(see Overview > Storage for details)*.

COUNTRY OF DESTINATION: UK/FR/DE/NL/SWE



Connections

Electric	220 - 240V 50 Hz

Dimensions

Overall height	minimum 915mm	maximum 942mm
Overall width	900mm; see *'Positioning of Cooker'*.	
Overall depth	720mm	
Minimum space for cooktop	800mm	

Ratings

Oven			**Induction Hob**		
	Full	***Divided***		***Non-boost***	***Boost***
Fan element	3.31 kW	1.65 kW	**Left-hand front**	1.40 kW	1.80 kW
Top element	3.49 kW	1.75 kW	**Left-hand back**	1.85 kW	2.50 kW
Browning element	2.11 kW	1.06 kW	**Centre**	2.30 kW	3.20 kW
Bottom element	1.38 kW	0.69 kW	**Right-hand front**	1.80 kW	2.50 kW
			Right-hand rear	1.80 kW	2.50 kW

Efficiencies

Oven	
Energy efficiency class *on a scale of A (more efficient) to G (less efficient)*	A
Energy consumption based on standard load	0.90 kWh
Usable volume (litres)	108
Size	Large
Time to cook standard load	44 minutes
Surface area of grid	2400 cm^2

Maximum total electric load 230V = 14.2kW (including oven fans, lights, etc.)

10. Warranty/After Sales Service

If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

This information is on the appliance data badge. This is located inside the drawer cavity base. For removal of the drawer see the *'Overview / Storage'* section.

The 3 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

For in-warranty service please call: **0845 6035312**.

For general enquiries please call: **0870 7895107**.

If you have a problem

In the unlikely event that you have a problem with your appliance, please refer to the rest of this booklet, especially the 'Troubleshooting' section, first to check that you are using the appliance correctly.

If you are still having difficulty, contact your retailer.

Notes

If your appliance is outside the 3 year warranty period, our service provider may charge for this visit.

If you request an engineer to visit and the fault is not the responsibility of the manufacturer, our service provider reserves the right to make a charge.

Appointments not kept by you may be subject to a charge.

Out of Warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency.

Any servicing work should only be carried out by technically competent and suitably qualified personnel.

Spare Parts

To maintain optimum and safe performance, only use genuine parts. Do not use reconditioned or unauthorised controls. Contact your retailer.

AGA CONSUMER PRODUCTS

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E-mail: consumers @rangemaster.co.uk

CE